

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, then mixed it with spring water and a pinch of sea salt to create the staple of life, our daily bread.

Up until around the 1870s we allowed nature to do its work – trusting in the natural FERMENTATION process that occurs when the almost supernatural array of wild yeasts, bacteria and ENZYMES colonise the dough and transform it.

These magical particles consume the proteins and gluten in the grain, liberating minerals and adding B vitamins. This process is known as SOURDOUGH – the first-ever grain-growers mastered it 10,000 years ago in Jordan and Turkey.

The SOURDOUGH process is SLOW and unpredictable. It's (endearingly) moody and capricious, depending on the temperature, humidity, air pressure and myriad different characteristics and variables of the grain itself. But, it makes the dough far more NUTRITIOUS, more flavourful and more digestible. Infinitely so. It consumes the excess gluten that so many of us are intolerant to, and transforms it into pockets of carbon dioxide gas which then get fossilised as glorious BUBBLES within the bread/dough.

We love this natural FERMENTATION process so much that we use it to create all our PIZZAS – made with purely organic flour.

And our devotion to natural processes extends across our menu, from the veggies to sauces, TEPACHE, craft beers and naturally FERMENTED wines.



MAY

SNACK

Flatbread – Bagna càuda 9

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Casella ham & fermented mustard seeds 15

FERMENTS PLATE

Daikon, cucumbers, & kimchi 12

SHARE

Pickled cucumber salad – tahini, salsa macha (contains peanuts) 12 (v)

Butter lettuce & fines herbs – herbed crème fraîche, sunflower seeds & parmesan 14

Fava & burrata salad – whipped burrata, fava, green garlic purée, snap peas, meyer lemon, handtorn breadcrumbs 17

ORGANIC SOURDOUGH PIZZA

Puttanesca – tomato sauce, sungold tomato, oregano, capers, garlic, calabrian chillies & anchovies 19

Margherita – tomato sauce, buffalo mozzarella, fresh basil 20

White – pistachio pesto, mozzarella, ricotta, honey 22

Kimchi – tomato sauce, mozzarella, aged goat gouda, black sesame 22

Pepperoni – tomato sauce, mozzarella, pepperoni 20

Bacon with Spicy Pineapple – smoked mozzarella, pickled pineapple, pickled chilli sauce & cilantro flowers 21

Mushroom – crimini/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 23

The Banger – tomato base, buffalo mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 24

Burrata & Prosciutto Ham – tomato sauce, garlic, baby arugula, extra virgin olive oil & black pepper 30

\*Special\* Vegan – tomato sauce, spicy braised greens, crispy garlic, & fresno chili curls 21 (v) add ricotta +2

\*Special\* Spicy Fennel Sausage – house-mixed spicy fennel sausage, garlic & shallot base, charred scallions, mint salsa verde & parmesan 22

\*Vegan Special\* Tomato Pie – valdivia farms heirloom tomato, green garlic, sherry vinegar, lemon basil 22 (v) add ricotta +2

\*Special\* Creamy Clam & Potato – manila clams, confit yukon potato, calabrian pepper, bonito flake, meyer lemon & garlic chives 28

DESSERTS

Chocolate Mousse – pistachios, candied orange peel, sea salt, olive oil 9 (v)

Cherries & Cream - vanilla ice cream, macerated cherries, shiso, meyer lemon, whipped cream, sesame seed tuille 11

(v) – Vegan

please inform your server of any allergies

## DRINKS

### WATER

Complimentary filtered water

### SPARKLING WATER

Topo Chico 4

Yuzu 5

### NON-ALCOHOLIC

Tepache Mango Chili 6

Tepache Watermelon Jalepeño 6



### BEER

Highland Park - Hello LA IPA 8

Eagle Rock - Amwolf Pilsner 8

### CIDER

Barbos Yeti 35

### APERTIF

Amaro Angeleno 10

### CHAMPAGNE

Blanc des Blancs, Lelarge-Pugeot (chardonnay) <sup>FR</sup>

dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 140

## NATURAL WINE

### SPARKLING

Ancestral Xarel.lo, Joan Rubió (xarel-lo) <sup>ESP</sup>

dry, green apple, creamy body, candied lemon zest with a fresh acidic finish 20 gl

IL Rosso Lambrusco, Folicello (lambrusco) <sup>ITL</sup>

dry, medium body/tannins, bold acidity, plum, black olives, dark cherries & pomegranates, mint 50

Col Fondo, Caneva da Nani (prosecco) <sup>ITL</sup>

citrus & pear notes sit against a floral backdrop with a clean mineral finish 58

Pet Moon Pink, Neighbourhood (pinot noir) <sup>US</sup>

soft prelage, tropical guava & papaya, fuji apple, fresh acidity & minerals 60

Sainte Genevieve Extra Brut, Domaine Vignes du Maynes (chardonnay) <sup>FR</sup>

fresh, white peach, hint of brioche, baked apple with a dry finish 95

Moje, Milan Nestarec (riesling) <sup>CZ</sup>

bright, ginger, whiff of citrus honey with wild herb notes 160

### WHITE

Běl, Milan Nestarec (grüner veltliner/müller-thurgau) <sup>CZ</sup>

notes of crisp green apple, honey, lemon zest & peaches 20 gl

La Traviesa Blanco, Barranco Oscuro (vijiriega) <sup>ESP</sup>

slightly effervescent with notes of crisp green apple, orange zest and stone fruits 60

Poil de Lievre, Domaine Bobinet (chenin blanc) <sup>ITL</sup>

dry, creamy minerals, elderflower, green apples & medium acidity 64

Bourgogne, Julien Altaber (chardonnay) <sup>FR</sup>

dry, medium body, apple, peach & pear with a mineral finish 90

Himmel Auf Erden, Christian Tschida (weissburgunder) <sup>AT</sup>

light to medium, juicy, cucumber & citrus mix with a touch of minerals 110

### ROSÉ

Sine Felle, Podere Casaccia (sangiovese) <sup>ITL</sup>

medium body, cherry, strawberry, roses on the nose, white pepper on the finish 18 gl

Margot, Domaine des Lampyres (muscat d'alexandrie/syrah) <sup>FR</sup>

raspberry, strawberry, pineapple rind with a smooth finish & light minerality 80

Mystère de Rosée, Michel Guignier (gamay) <sup>FR</sup>

light to medium, juicy, red berries & roses, floral & minerals 86

Himmel Auf Erden Rosé, Christian Tschida (cabernet sauvignon) <sup>AT</sup>

strawberries, raspberries, light, well balanced with a little watermelon zing 115

Rosé, Els Jelpins (garancha/sumoll) <sup>ESP</sup>

dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

## NATURAL WINE

### ORANGE

Na, Cantina Giardino (falanghina/fiano) <sup>ITL</sup>

fermented peach, orange, spicy, a little zest with medium body & smooth tannins 18 gl

Cuvée Weiss, Weingut Bergkloster (bacchus/huxelrebe/pinot gris) <sup>GER</sup>

medium body, lemongrass, juicy pear, hint of elderflower with electric acid 70

Zibibbo Bianco, Giovanni Benvenuto (zibibbo di pizzo) <sup>ITL</sup>

elegant & dry, aromas of dried herbs & flowers with apricot, lemon, melon & spicy ginger 76

Hedoniste Restons Nature, Kumpf et Meyer (pinot gris) <sup>FR</sup>

light, cherry & raspberry, hint of strawberry with a wisp of smoke 88

Deviner, Slobodné Vinárstvo (traminer/devin) <sup>SK</sup>

dry, medium body/tannins, bold acidity, jasmine, orange, honey, lemon & lychee 84

di Rado, Monticelli Bianco (soave/trebbiano/garganega) <sup>ITL</sup>

medium body with notes of white fruit & almond on the finish 92

Himmel Auf Erden II Maische Vergoren, Christian Tschida (scheurebe/weissburgunder) <sup>AT</sup>

dry, floral, aromatic, golden honey, orange, grapefruit & citrus 108

### RED

Tutti I Giorni Rosso, Antonio Camillo (sangiovese/grenache/ciliegio) <sup>ITL</sup>

dry, light to medium, fruity with red cherry, vanilla & hint of pepper 18 gl

Vieilles Vignes, Simon Busser (malbec) <sup>FR</sup>

blackberry boldness with a medium body & savory palate 60

Nature, Lucas & André Rieffel (pinot noir) <sup>FR</sup>

crunchy, juicy & bright, cherry, slight effervescent with spicy finish 80

Atanasius Rot, Gut Oggau (zweigelt) <sup>AT</sup>

dry, medium body, pomegranate, blueberry & pepper with notes of tobacco, mushroom & forest twig 102

Rosso De Coccio, Le Coste (sangiovese) <sup>ITL</sup>

dry, blackberry jam, juicy cranberries & cacao 110

Bedeau Rouge, Frédéric Cossard (pinot nero) <sup>FR</sup>

notes of cinnamon & nutmeg with bing cherries & a hint of oak 120

Aux Fournaux, Chandon de Briailles (pinot noir) <sup>FR</sup>

dry, berries & black cherries, spicy oak & medium acidity 138

Red, Els Jelpins (sumoll) <sup>ESP</sup>

silky, medium weight, juicy, red fruits, with a hint cacao & minerals 155

